



PRODUCT SPECIFICATION

DI 03 PR 06

Page 1 of 2

Version 5

| 1. Identification | |
|------------------------------------|---|
| Product name | INACTIVE DRY BREWER'S YEAST, food grade |
| 2. Product description | |
| Description | Inactive dry brewer's yeast is produced from the liquid brewery yeast grown on the Saccharomyces yeast species. Inactive dry brewer's yeast is a natural source of protein, enriched with B group vitamins and trace elements. |
| 3. Technical requirements | |
| Sensory & physical | |
| Appearance | It is friable, not stacked into big granules, powder or small pills. |
| Colour | Beige |
| Smell and taste | Characterized for the product, without outside smell and taste. |
| Particle size | 100% through the sieve No. 14 |
| Specifications | |
| Moisture content | $\leq 8,0 \%$ |
| Protein content | $> 45,0 \pm 2 \%$ |
| Ash content | $< 7,0 \%$ |
| Fat content | approx. 2,0 % |
| Beta-glucan | approx. 7,0 % |
| Vitamins | |
| Thiamine (B ₁) | 3,45 – 10,00 mg/100 g |
| Riboflavin (B ₂) | 0,65 – 4,00 mg/100 g |
| Total Niacin (B ₃) | 13,00 – 40,00 mg/100 g |
| Panthotenic acid (B ₅) | 10,80 – 18,00 mg/100 g |
| Vitamin B ₆ | 0,50 – 1,53 mg/100 g |
| Biotin (B ₇) | 140,0 – 142,0 µg/100 g |
| Total Folate (B ₉) | 2,00 – 3,17 mg/100 g |
| Aminoacids (approx.) | |
| Lysine | 22,58 g/kg |
| Methionine | 7,53 g/kg |
| Threonine | 13,76 g/kg |
| Leucine | 24,85 g/kg |
| Isoleucine | 17,59 g/kg |
| Valine | 22,21 g/kg |
| Histidine | 12,45 g/kg |
| Arginine | 18,17 g/kg |
| Serine | 17,47 g/kg |
| Alanine | 23,50 g/kg |
| Phenylalanine | 15,78 g/kg |
| Tyrosine | 10,52 g/kg |
| Glycine | 21,80 g/kg |
| Proline | 28,57 g/kg |
| Aspartic acid | 35,81 g/kg |
| Glutamic acid | 56,63 g/kg |
| Microbiological specification | |
| Total plate count | $\leq 10,0 \times 10^3$ cfu /g |
| Escherichia coli | $< 1,0 \times 10^1$ cfu/g |
| Staphylococcus aureus | $\leq 1,0 \times 10^2$ cfu/g |

| | | |
|--|------------------------------|--------------------|
|  | PRODUCT SPECIFICATION | DI 03 PR 06 |
| | | Page 2 of 2 |
| | | Version 5 |

| | | |
|---|---|--|
| Coliforms | 0 | cfu/g |
| Yeast and mould | ≤ 1,0 x 10 ² | cfu/g |
| Salmonella | Absence in 25 g | |
| Contaminants | | Source |
| Cadmium (Cd) | < 1,0 ppm | Commission Regulation (EU) 2023/915 of 25 April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) No 1881/2006 |
| Lead (Pb) | < 3,0 ppm | |
| Mercury (Hg) | < 0,1 ppm | |
| Melamine | < 2,5 ppm | |
| Radiology specification | | |
| Cesium (sum of Cs-134 and Cs-137) | < 12500 Bq/kg | Council Regulation (Euratom) No. 2016/52 laying down maximum permitted levels of radioactive contamination of food and feed following a nuclear accident or any other case of radiological emergency |
| Sum of strontium isotopes (Sr-90) | < 7500 Bq/kg | |
| GMO information | | |
| GMO status | GMO free | Regulation (EC) No. 1829/2003 of the European Parliament and of the council; Regulation (EC) No. 1830/2003 of the European Parliament and of the council is amending Directive 2001/18/EC. |
| Packaging | | |
| 5,0 kg paper bags with PE inner liner; 10,0 kg paper bags with PE inner liner; 25,0 kg paper bags with PE inner liner; 1000,0 kg PP big bag. | | Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food. Commission Regulation (EU) No. 2020/1245 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food. |
| Allergen information | May contain gluten | |
| Shelf life | 24 month after production date in sealed package. | |
| Storage recommendation | Store in dry place, not more than 75% relative humidity. | |
| Intended use | The product is fully prepared for the production and consumption of food supplements. | |

Date of review: 2025-01-15